

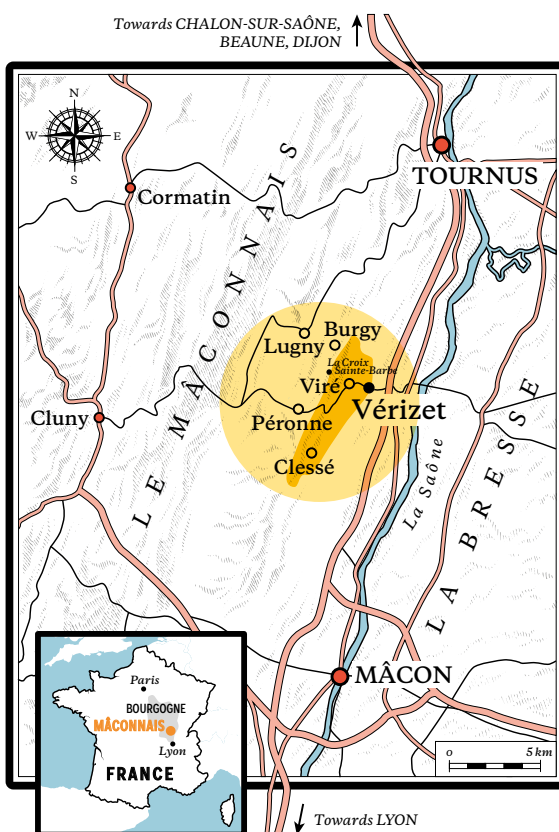
VÉRIZET

VIRÉ-CLESSÉ
APPELLATION D'ORIGINE CONTRÔLÉE

Vieilles vignes



The vines have found their soil of choice on the Mâconnais slopes of the ancient Châtellenie de Vézizet, in Burgundy. Our rich and subtle Viré-Clessé white wines were granted the AOC status in 1998. Discover (or rediscover) our “classic” cuvée for a faithful rendering of the appellation’s trademark identity, taste the “Vieilles vignes” cuvée sourced from a selection of mature, early-harvested plots for a bolder experience, or try the “Grande Réserve” cuvée made from a selection of our very best plots, carefully aged on fine lees. A great balance between fruit and minerality.



verizet.fr

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Vieilles vignes

Grape variety
Chardonnay

Vineyards

These old vines have an average age of 40 to 60 years and grow on clay-limestone soil. Primarily east- and south-east-facing, they are spread over the Viré and Clessé areas. Their deep roots withstand dry, and arid conditions. Their minimal vigour lends gives to these wines a highly refined structure. The grapes are harvested before over-ripening to ensure the aromas remain fresh and delicate.

Vinification

Pneumatic pressing. Clarification by flotation. Fermentation in low-temperature (15-16°C) stainless steel tanks reveal the grapes' full aromas. Bottled after a mild lees-ageing process (six months) for a rounded, full-bodied sensation.

Tasting

Yellow hue with golden glints. A subtle, refreshing nose with floral accents of lime blossom and acacia as well as a splash of lime. A full, rounded, unctuous aspect on the palate. The suppleness of Chardonnay can be glimpsed here, balanced out by a zingy freshness (lemongrass) with hints of mint and fresh citrus fruit.

Ageing potential

2 to 4 years

Wine and food pairings

Serve at around 12°C. Viré-Clessé is the ultimate aperitif wine. Its aromatic complexity mingled with a pleasant lively palate, Viré-Clessé will enhance perfectly the flavours of a goat's cheese board, parsley-seasoned ham, Iberian ham, gougères – a Burgundy traditional dish, and seafood, especially scallops. It is also the ideal wine to pair with regional delicacies from Greater Burgundy such as œufs en meurette – poached eggs in a white wine sauce – snails, quenelle dumplings and cream-based poultry dishes, frogs' legs, white fish, shellfish, sautéed vegetables, creamy risotto, soft mould cheeses (such as Brie, Camembert and Brillat-Savarin), and cherry clafoutis. Its unique mineral aspect makes it a perfect partner for spices. Lamb curry, lemongrass-glazed Bresse chicken and Asian-inspired dishes are all good bets: this is a wine that thrives on contrast. It also ages beautifully and, after a few years stored in the wine cellar, will marry exceedingly well with Bresse fattened chicken in a cream sauce, veal chops with girolle mushrooms or pike perch in a white butter sauce.

